HOME, ITS PROBLEMS AND INTERESTS



CHARMING LUNCHEON GOWN.

Pink cloth in any of the many delicious tones of pink is to be much liked for restaurant luncheon or dinner and demi-tollet evening wear and whole of this material beautifully embroidered and relieved by lace are displayed by the importers.

Our model is decidedly smart. The gown is built on the Princess lines, seplain, save three deep tucks around the bottom and fitting perfectly over the hips and front. A dainty bolero jacket has revers of cloth embroid-ered in pink silk and edged with a narrow ruffle of cream lace. The vest is cloth of gold and small gold buttons are used for decoration.



XXXI.

My Dear:
When I arose this morning the ground was white with frost, spotted here and there with a red or yellow leaf that had tired of its position on the limb, where it had been swayed to and fro by every breeze, and sought repose on the lap of earth. Gazing on the tranquil scene, fond recollections of the sweet October days I have spent at home returned and flooded my memory. Back they rush with such force that they take me completely out of the present and drop me into the life of past years. And the wings of memory are bringing to me no joys except those we shared together; in fact, I don't think there was a bright spot in my life until I knew you. I been told that my birthday is July 2, and that I am twenty-five years old; but in reality I was nine years old last June. That was the dawn of my existence; that was the time I began to realize the length, breadth, and depth

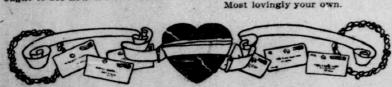
I am sorry I did not then begin a diary. What a store of pleasure it would be to us now? The events recorded would be the milestones in our lives; and how many miles we have traveled, hand in hand, that would otherwise have been a footsore, weary journey. Many calm October days like this we have gathered the apples and vegetables, and with light hearts and willing hands performed the other duties necessary e'er the dear old farm was wrapped in its winter shroud of snow.

Then came the long evenings. I wish I had time to ask you if you remember all the incidents that are now dancing around my mind like thes around a molasses jug, but they are too numerous to mention. I only wish that I could look forward to the coming winter days with the hope of a few of the old-time amusements; but alas! they are buried away with the joys that have been. Yet those days have played an important part in our life history, and even though the joys never return, I shall ever regard the past

with pleasure, not regret. Oh, I must get off this melancholy strain.

I went shopping last Saturday, and I wish you could see my collection of purchases. I had but \$4.75, and was determined to make it last all day; so, of ccurse, whatever I wanted I had to hunt for the cheapest. I was like the Jew who went into the ticket office and asked for a ticket to Portland. The agent said. "Portland, Me., or Portland, Ore.?" "Which is the cheapest?" asked the Jew. My most extensive purchase was stockings-three pairs for a quarter; the other things were mostly 5 cents, and I had just 5 cents left when

I got home. Beat that if you can. It is true that you cannot turn around in Massachusetts without paying out money, but it is equally true that a very little will get a pile of bargains of any description. And now they will give you a lot of little green stamps with everything you buy, and when you get a book full of stamps you can take it back and get anything from a toy balleon to a husband for it. You ought to see how the old maids are collecting the stamps



Poached Eggs.

Here is a delicious way of poaching eggs: Heat a yellow earthen dish over the fire; any earthen ware may be used, but not an ordinary Trying pan. Melt in it for each egg to be poached a teaspoonful of butter and for every two eggs add when the butter is melted a teaspoonful of minced onion, chili pep-

per and parsley mixed. Break in the eggs, and when they are set in the boiling batter turn them over carefully Here is a delicious way of poaching if liked well done. If otherwise simply

WINTER DRAPERIES IN LACE AND SCR.M

In fall the homemakers' fancy turns not lightly, but earnestly, to the subject of window hangings. Nothing makes for winter coziness and comfort like appropriate hangings. Especially are they important in this day of flats, apartments and closely built suburban

How to admit light to the room and yet screen one's self from the curious gaze of neighbors is always a problem to the housewife.

The bonne femme, or straight hanging curtain, directly next to the shades and stopping at the window ledge, is decidedly the best solution. This single

curtain, directly next to the shades and stopping at the window ledge, is decidedly the best solution. This single width, broad curtain, which reaches from a rod parallel with the shade roller to the window ledge only, is alwayshung inside the window frame.

Although it has long been considered the house furnishing prerogative of the rich woman, it is a curtain which any housewife can make for herself.

Quite generally this curtain is finished at the bottom in three or four scallops, and the center of the lower half is generally inset with a medallion of lace or strips of insertion arranged to simulate a medallion. The ready-to-hang bonne femme comes in scrim, bobbinet, and the higherpriced laces like Renaissance, Arabian and broderie Anglats, on finest linen inset with fliet lace.

A woman deft with her needle can imitate these by buying either scrim or bobbinet by the yard, making a medallion of torchon or antique lace insertion, and trimming the scallops with the material set on in little ruffles, or with ruffles of lace to match the insertion used. With such a curtain the shade may be run up to the top of the window, and plenty of light admitted to the room.

The housewife who cannot afford to buy good lace curtains will welcome the incoming fad for appliqued scrim effects. This is an inexpensive material, and lends itself artistically to the mission furnished living rooms. At a distance this new scrim gives almost the effect of a flower-stamped chiffon, but at close range it proves to be a mesh not unlike cheesecloth with the floral pattern woven in.

A favorite combination shows terracotta or pinkish roses with soft green foliage. There are also some very pretty conventional designs, including a leaded glass effect which is excellent for libraries, dining rooms and living rooms. In a room finished with dark wood a peacock pattern of scrim would be exceptionally harmonious. This shows a white ground absolutely covered with a gorgeous peacock feather design in the natural hues, set off by

The Making of Sauces.

"Fifty religions and only one sauce," Is what a Frenchman once said of the English. A sauce saves many an other-wise tasteless dish. Flour, eggs, cornstarch, grated raw potato and arrow root are used to thicken sauces. Care must be taken not to let a sauce boil if eggs, butter or cream are to be added. Good butter is necessary. Brown sauces should be thinner than white ones. Use

side to simmer half an hour. Strain after seasoning.

Maitre d'hotel sauce—A heaping table-speonful of dripping, the same of flour, half a pint of hot water or stock, chopped parsley, a little curry powder, and the juice of one onion. This is for all sorts of roasts and baked fish.

Sauce hollandaise—Heat flour, butter, stock, salt, lemon juice, and a table-spoonful of brown sugar. Boil all fluminutes. Thicken with yolk of egg, one to each half pint. For fish and cauliflower.

spontant to torown sugar. Soll all this spontant is the carbon to each half pint. For fish and cauliflower.

Sauce tartare—To a pint of mayon raise sauce add a teaspoonful of onion juice, one-fourth cup each of linely chopped capers, olives, and cucumber pickles and two tablespoonfuls of chopped parsley.

A reader asks what is the difference between a body Brussels carpet and a tapestry Brussels carpet. For ordinary use, and at moderate cost, there is little in the carpet line that is in every way so satisfactory as the body Brussels, while, on the other hand, tapestry Brussels, which bears a decided resemblance to the former, is really the most undesirable and unprofitable floor covering that one can invest in; and yet, it is often Imposed upon credulous buyers who are ignorant of the distinguishing characteristics of body Brussels, Both body and tapestry Brussels carpeting have a looped surface, but aside from this they are radically different. In body Brussels every color is dyed in the skein, then woven in, and through the fabric upon the surface only when this especial color is required in the design. Only a limited number of colors can be nandled independently of each other (seldom more than six), and, as the durability of the carpet is in some measure dependent upon the number of colors used—as four-frame, six-frame, etc.

The regular tapestry Brussels is in reality a one-frame body Brussels, for they are woven all in one solid color, and this forms the ground for the design, which is afterward printed upon the sign, which is afterward printed upon the solid color, and this forms the ground for the design, which is afterward printed upon the sign, which is afterward printed upon the solid color, and this forms the ground for the design, which is afterward printed upon the sign, which is afterward printed upon the sign, which is afterward printed upon the sign that the reality and the sign than the results of the solid directly on the paid in the summer special as the mandle of the reality of the carpet i

Elgin



A WINTER TAILOR-MADE.

For the early days of winter, before the extreme cold weather arrives, there are many who prefer the smart, short Eton to the more cumbersome long coat. For such this design will answer admirably. The material is a medium shade of brown cloth, with black velvet bandings on coat and sleeve; but with utensils and a wooden spoon, the skirt following the present mode of absence of trimming effect. Coat is open at the throat, revers lined with a princess haircloth, being edged with velvet folds, and those carried down to the waistline. Sleeve is tight and plain, after the most approved tailored models. The skirt has a group of pleats in the center front, those stitched down for some inches and then pressed to the bem. Sides and back are of circular cut, and made to clear the ground all around, displaying the smart, shiny japanned shoe that is the correct mode

should be thinner than white ones. Use clean utensils and a wooden spoon. Strain all sauces, except parsley and butter. Serve very hot. Put stock in brown sauces and milk in white ones. Butter sauce—Melt an ounce and a half of butter and one ounce of flour till smooth. Add parsley or chopped chives. White sauce—Add to melted butter one ounce of flour and stir till smooth. Pour in slowly three-quarters of a pint of cold water. Stir until it boils. Add six drops of lemon juice, season and strain.

Sweet melted butter sauce—Make as a white sauce and add sugar with vanillar or other flavor, using milk instead of water.

Anchovy sauce—Make like melted butter sauce, with anchovy easence. Mushrooms chopped fine instead of anchovies make a delicious sauce.

Brown sauce—Wash and scrape a small carrot, half a turnip and an onion. Cut them in thin slices. Put two ounces of butter or good dripping into a saucepan and let it boil. Add the vegetables and fry them brown—not black. Shake in one and a half ounces of flour and add one pint of stock or some hot water containing two teaspoonful of extract of beef. Sir them all till the sauce boils, then draw it one side to simmer half an hour. Strain after seasoning.

Maitre d'hotel sauce—A heaping tablespoonful of dripping, the same of flour, half a pint of hot water or stock, chopped parsley, a little curry powder, and the julee of one onion. This is for all sorts of roasts and baked fish.

First Aids to the Iil.

Hiccoughs—Severe cases demand dras-tic treatment, such as hot mustard plas-ters laid directly on the pit of the stom-

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To one quart of flour add one tea-spoonful of salt and baking powder. Sift this all together. Rub together one tablespoonful each of lard and butter. Rub betwen your hands the flour, salt, and making powder, with the lard and butter. Add a little at a time one pint of milk. Mix quickly. Turn dough on a floured balding board. Knead it lightly, roll it out with the rolling pin to the thickness of a quarter of an inch. Lap the dough to double it and cut it out with a small biscuit cutter. Put the biscuits when cut into an unbuttered square pan, so that they do not touch. They must be quickly made and must not be allowed to stand. When mixed and cut out they should be baked at once and eaten hot the minute they are out of the oven. Have a dainty doily on your bread plate, lay the biscuit on it, and pass with the meat course. Have an appetizing table set early in the an appetizing table set early in the morning, not elaborate, but everything clean and tempting, so that the breadwinner of the family leaves the home for his day's work fortified and in good spirits. Every housewife takes pleasure in her store of jellies and preserves. Have a marmalade jar at the breakfast table filled with some palatable sweet.

No Use.

Dev ain't no use ter grumble kase de weather dark and bad, weather dark and bad,
An' dey ain't no use ter worry till
yer out o' sorts an' sad;
Mister Sunshine might be hidin' fo' a
minnit thru de day—
But he gwine ter shine upon yo'—
gwine ter guide yo' on de way.
—Milwaukee Sentinel.

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